



CLIPPER LOUNGE

Spring Dinner Buffet Menu

Effective 1 March 2025

春季自助晚餐餐單

於 2025 年 3 月 1 日提供

Mondays to Sundays

6:00pm – 10:30pm

星期一至星期日

晚上 6 時至 10 時 30 分

Deluxe Bread Trolley

Selection of Daily Bread

精選麵包車

每日精選麵包

Hors d'oeuvres

Spicy Chicken Salad

Poached Salmon, Avocado & Sweet Corn Salad

Thai Seafood & Glass Noodles Salad

Smoked Salmon, Horseradish, Capers, Onion

精選前菜

香辣雞肉沙律

水煮三文魚、牛油果和粟米沙律

泰式海鮮粉絲沙律

煙燻三文魚、辣根、水欖、洋蔥

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Tai, Hokkikai

Selection of Nigiri

Salmon, Saba, Ebi, Tamago, Inari

Selection of Maki

California Roll, Kappa, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

壽司和刺身

精選刺身

挪威三文魚、甜蝦、吞拿魚、鯛魚、北寄貝

Please note that all buffet items are subject to change due to availability and seasonality



精選握壽司

三文魚、鯖魚、甜蝦、玉子燒、腐皮壽司

精選手卷壽司

加州卷、青瓜細卷壽司、鮪魚卷、太卷

調味品

豉油、壽司薑片、芥辣

Sustainably Sourced Seafood

Poached Boston Lobster, Local Hong Kong Abalone, French Blue Mussel,

New Zealand Green Mussel, Local Sea Whelk, Snow Crab Leg,

European Brown Crab, Chilled Norwegian Prawn

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(All our seafood is sustainable sourced and is subject to availability at the market)

可持續發展海鮮

白灼波士頓龍蝦、香港本地鮑魚、法國藍青口、

新西蘭青口、本地海螺、雪蟹腳、

歐洲麵包蟹和挪威凍蝦

調味品

紅蔥頭油醋汁、海鮮雞尾醬汁、檸檬角

(我們所有海鮮均採購於可持續來源，並視市場實際供應情況而定)

Garden Greens

Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves,

Red Chicory, Market Daily Greens

Cereals, Seeds, Dried Fruits

Condiments

Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing

田園蔬菜

澳洲羅馬生菜、混合嫩葉沙律菜、火箭菜、

紅菊苣、每日新鮮蔬菜

穀物、種子、乾果

調味品

意大利油醋汁、法式沙律醬、千島醬、凱撒沙律醬

Charcuterie & Cheese Trolley

Parmesan Wheel, Emmenthal, Edam, English Cheddar,

Brie de Meaux, St. Albray, Camembert, Reblochon

Parma Ham, Salami, Mortadella, Pastrami

Condiments

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Cocktail Onion, Cucumber Pickle,
Vegetable Stick, Crackers, Dried Fig & Apricot

熟食冷肉&芝士

車輪巴馬臣芝士、愛蒙塔爾芝士、艾登芝士、英國車打芝士、
莫城布裏芝士、聖阿爾勃列芝士、金文畢芝士、霍布洛雄芝士
帕爾馬、辣肉腸、意式香腸、煙燻牛肉
調味品

醋漬小洋蔥、酸黃瓜、
蔬菜棒、餅乾、無花果乾及杏果乾

Soup Tureen

Daily Western Soup

Fish Maw & Scallop Sweet Corn Soup

精選湯品

每日西式湯品

粟米魚肚羹

Hainan Chicken & Soy Sauce Chicken Station

Poached Hainan Chicken, Cantonese Soy Sauce Chicken

Fragrant Rice

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

海南雞及豉油雞

海南雞、廣式豉油雞

香油飯

調味品

薑蓉、辣椒醬、黑豉油

Laksa Noodles Station

Squid, Lobster Claw, Shrimp, White Fish Ball, Tofu Puff

Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprout

Oil Noodles, Egg Noodles, Glass Noodles, Rice Noodles

Spicy Laksa Broth & Clear Chicken Broth

Condiments

Crispy Garlic, Chilli Sauce, Oyster Sauce

叻沙面

魷魚、龍蝦鉗、蝦、白魚蛋、釀豆腐卜

嫩甘藍、唐生菜、白菜、芽菜

油麵、全蛋面、粉絲、米粉

辣味叻沙湯、椰子雞湯

調味品

香脆蒜蓉、參峇辣椒醬、耗油

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Pasta Station

Parmesan Wheel, Smoked Bacon & Cream Sauce

Condiments

Crispy Bacon, Parmesan Flakes, Chopped Parsley

意粉

車輪巴馬臣芝士、煙肉及白汁

調味品

香脆煙肉、巴馬臣芝士粉、番茜碎

The Carvery

Slow Roasted U.S. Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

Roasted Lamb Leg

Minted Lamb Jus, Mint Jelly

Side Dish

(Choice of 3 types per day)

Corn on Cob, Braised Carrot, Roasted Sweet Potato,
Green Vegetable, Braised Green Peas, French Bean, Roasted Pumpkin

烤肉

慢烤特級美國牛肋排

約克郡布甸、烤薯仔、薯泥、小牛肉醬汁

香烤羊腿

薄荷羊肉醬汁、薄荷啫喱

配菜

(每日可選擇 3 款配菜)

粟米、燴甘筍、烤番薯、蔬菜、燴青豆、法邊豆、香烤南瓜

Chafing Dishes

Steamed Halibut, Lemon Capers Butter Sauce

Stir-fried Prawn, Sweet & Sour Sauce

Braised Clam in Coconut Sauce

Braised Sliced Conch, Mushroom, Chinese Lettuce, Broccoli

Stir-fried Squid, Bell Pepper, Honey Peas, X.O. Sauce

Grilled Beef Flank Steak, Black Pepper Sauce

Australian Lamb Rump, Grilled Vegetable, Mint Jelly

Barbecued Pork Rack, Honey Veal Jus, Grilled Pineapple

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Pan-fried Duck Breast, Orange Duck Jus, Fennel Salad
Fried Rice, Crab Meat, Peas, Lettuce, Spring Onion
Stir-fried Flat Rice Noodles, Shredded Beef, Yellow Chive, Onion, Carrot, Egg
Steamed Mixed Vegetables

熱菜

清蒸比目魚，檸檬水瓜柳牛油汁
酸甜醬炒大蝦
椰汁炆蜆
紅燒螺片、蘑菇、唐生菜、西蘭花
炒鮮魷、甜椒、蜜豆、X.O. 醬
烤牛扒，黑椒汁
澳洲羊霖肉，烤蔬菜，薄荷啫喱
烤豬扒，蜜糖小牛肉汁，烤菠蘿
香煎鴨胸，香橙鴨汁，茴香沙拉
蟹肉炒飯、豌豆、生菜、香蔥
炒河粉、牛肉絲、黃韭菜、洋蔥、紅蘿蔔、雞蛋
蒸雜菜

Desserts

Mandarin Tiramisu
Strawberry & Guava Mousse
Classic Chocolate Mousse
Blueberry & Lemon Trifle
Fresh Fruit & Berries Salad

甜點

文華意大利芝士餅
士多啤梨番石榴慕斯
經典朱古力慕斯
藍莓及檸檬查佛蛋糕
鮮果雜莓沙律

Cake

Strawberry Cream Cake
1963 Mandarin Cheesecake
Classic Carrot Cake
Chocolate Truffle Cake
Lemon & Vanilla Cupcake

蛋糕

士多啤梨忌廉蛋糕
1963 文華芝士蛋糕
經典紅蘿蔔蛋糕
朱古力松露蛋糕



檸檬雲呢拿紙杯蛋糕

Baked Items

Maple Glazed Pecan & Walnut Tart

Apple Crumble Pie

Chocolate Brownies & Caramelised Walnuts

Mixed Fruit & Nut Cake

Assorted Macaron

Assorted Homemade Cookies

烘焙甜點

楓糖胡桃核桃撻

蘋果碎批

朱古力布朗尼 & 焦糖核桃

雜果堅果蛋糕

各式馬卡龍

自製雜錦曲奇

Homemade Chocolates

Assorted Chocolate Truffle

Assorted Chocolate Praline

Dried Fruit Chocolate Slab

自製朱古力

雜錦松露朱古力

雜錦果仁朱古力

乾果朱古力板

Homemade Ice Cream Trolley

Vanilla, Dark Chocolate & Mango

Waffle & Sesame Cones

Choice of Different Toppings & Fresh Coulis

Roasted Almond, Mixed Nuts, Icing Sugar,

Whipped Cream, Raspberry Coulis

自家制雪糕車

雲呢拿、黑朱古力及芒果

窩夫及芝麻甜筒

各種配料 & 新鮮果醬可選

烤杏仁、混合堅果、糖霜、忌廉、紅桑子莓醬



Mondays to Sundays,
Public Holiday Eves & Public Holidays
HKD988* per adult
HKD588* per child
星期一至星期日
公眾假期前夕 & 公眾假期
每位成人定價為港幣 988 元*
每位兒童 (3 至 11 歲) 定價為港幣 588 元*

(Additional HKD588* with free flow house champagne, red and white house wines,
beer, mineral water, soft drinks & juice)

or

(Additional HKD158* with free flow mineral water, soft drinks & juice)
額外另加港幣 588 元*, 可享無限量供應香檳、紅酒、礦泉水、汽水、果汁
或
額外另加港幣 158 元*, 可享無限量供應礦泉水、汽水和果汁

*All prices are subject to 10% service charge.
所有價格均以港幣計算, 需加收 10% 服務費。